



Sample Private Dining Menu

Amuse-bouche

Papri chaat

Crispy wafer thin wheat shells, filled with tomatoes, chickpeas, sev, mint yogurt, tamarind chutney and pomegranate

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Starters

Spiced potato and cheese croquettes, mango chutney

Tandoori chicken skewers, mint and cucumber raita

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Main

Served with kachumber salad and a choice of basmati rice or garlic and coriander naan

Butter Chicken

Tender chicken cooked in a rich silky sauce, made with spices, tomatoes, butter and cream

Paneer Jalfrezi

Marinated paneer cheese cooked with onions, peppers, tomatoes and spices

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Dessert

'Exotic' Eton Mess

Mango, passionfruit, Chantilly cream, meringue, mint

Chocolate & Cardamom Tart

Dark chocolate ganache, crushed cardamom seeds, sweet pastry case

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Three courses £65 ph

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